



Mother's Day

£ 2 9 | 2 C O U R S E S

£ 3 6 | 3 C O U R S E S

TO START

Cauliflower and caraway soup, lemon oil, truffle cream V, GF

Pressed Blythburgh pork hock, peas, mint, mustard, pork skin GF, DF

Cured Chalk Stream trout pickled Granny Smith, burnt apple, celeriac, nasturtium GF, DF

Whipped goat's curd pickled baby carrot, quince, hazelnut dukkha, dill V

Glazed line caught mackerel roasted mackerel cream, fennel, pickled mustard seed GF

MAINS

Roast dinners served with thyme and smoked garlic roast potatoes, maple roast parsnip, honey and black garlic carrots, creamed savoy cabbage with bacon, truffled cauliflower cheese, Yorkshire pudding

8-day aged treacle cured sirloin of British beef

Roast Blythburgh loin of pork, Bramley apple sauce, crackling

Braised leg of Suffolk lamb, pickled baby onions and mint

Roast day boat fish stew, baby vegetables, local wild garlic GF, DF

Individual shallot tart tatin, goat's cheese, watercress V

TO FINISH

Blood orange posset, whipped vanilla cream, elderflower doughnut V

Yorkshire Rhubarb compote, pistachio & walnut granola, orange sorbet VG

Treacle tart, crème fraîche sorbet, honeyed oats V

Warm chocolate brownie, toasted s'mores, honeycomb, milk sorbet V

Selection of local cheeses, vintage Cheddar, Cambridge Blue, Baron Bigod, Saffron Walden honeycomb crackers, celery V

If you have any dietary requirements, please let a team member.
V = Vegetarian VG = Vegan GF = Gluten free DF = Dairy free
Deposits required

